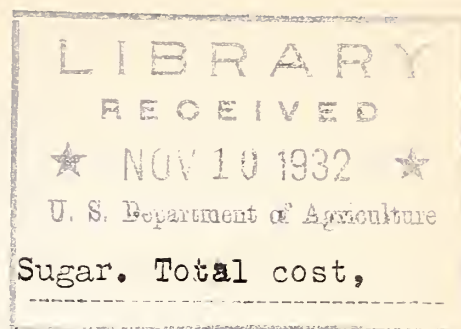


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AMBER MARMALADE
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An orange, a grapefruit, a lemon. Just one of each. Sugar. Total cost, thirty to forty cents. Total yield, about 5 pints, or 12 to 14 glasses of marmalade -- one of the best-liked sweets to go with the breakfast toast. You can get the materials practically anywhere in any cold month. If you will follow the directions given by the Bureau of Home Economics of the U.S. Department of Agriculture, you will be pretty sure to succeed in making a good product.

It used to be thought necessary to parboil the peel on three different days, and some people called this "three-day marmalade", but laboratory tests have shown that just as good marmalade can be made when the successive boilings are done immediately after each other. The parboiling removes any strong flavor and makes the peel tender. The water is discarded after each boiling.

Amber Marmalade

1 orange
1 grapefruit
1 lemon

1/4 teaspoon salt
Sugar

Select smooth, thick-skinned fruit free from blemishes and rust. Wash the fruit, remove the peel, and slice it very thin. Parboil the sliced peel three times in the following way: Add 1 quart of cold water, bring to the boil, cook for 5 minutes, and discard the water after each cooking.

Cut the fruit pulp into thin slices, and remove seeds and "rag". Combine the sliced pulp with the drained parboiled skins. To each measure of this mixed fruit pulp and parboiled skins, add three times the measure of water and boil rapidly for 40 minutes. Then weigh or measure this mixture and to it add an equal weight or measure of sugar. Add the salt. Boil the fruit and sugar rapidly for 25 minutes longer, or until it thickens and becomes amber colored. Watch the marmalade carefully lest it stick and scorch as it cooks down. Let the marmalade stand in the kettle until nearly cool, stir, and pour into scalded jelly glasses. When cold, cover with paraffin and store in a cool, dry place. The quantities of ingredients given in this recipe should yield about 5 pints of marmalade, 12 to 14 glasses.

